



PESTO, FRESH MOZZARELLA, SUMMER SQUASH AND ARUGULA PIZZA KIT

PREP &
COOK TIME

—
30
MINUTES

IN YOUR BAG

PP PIZZA DOUGH
PESTO
MOZZARELLA BALLS
SUMMER SQUASH
ARUGULA

PAIR WITH SAUVIGNON BLANC OR BROWN ALE

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Preheat oven to 425 degrees F.
- 2 Spray a baking sheet with nonstick spray. Roll and stretch pizza dough until thin with slightly thicker edges on the baking sheet. Smear the dough with pesto. Slice summer squash; scatter squash and mozzarella balls evenly over crust.
- 3 Bake in the preheated oven until crust is golden brown and cheese is melted, 12-20 minutes.
- 4 Remove from oven; sprinkle with arugula, and slice with a large knife or pizza cutter.



PIZZA DOUGH: Water, flour, yeast, salt. *Allergens: Wheat* **PESTO:** Arugula, spinach, garlic, parmesan cheese, red pepper flakes, olive oil, salt, pepper. *Allergens: Dairy*

HOW'D IT TURN OUT?



Post your dinner pictures on Facebook or Instagram using the hashtags **#pastureandplenty** **#lessworkmorepicnic** **#dinnerdone** for a chance to get discounts on future orders.



ZUCCHINI AND SQUASH CORN CAKE

with radish, turnip, and spring spinach salad, citrus vinaigrette

PAIR WITH CHARDONNAY OR LAGER

IN YOUR BAG

ZUCCHINI CORN CAKE, RADISH TURNIP SALAD, CITRUS VIN

Form zucchini cakes into patties; season with salt and pepper. Heat a teaspoon of olive oil in a skillet on medium high heat. Place zucchini cakes in a single layer in the pan; sear until lightly browned on both sides and warmed through, about 2-3 minutes per side. Divide radish salad onto individual serving plates; place cake on top. Drizzle with citrus vinaigrette, and enjoy!

ZUCCHINI CAKE: Zucchini, squash, corn, red bell peppers, panko, mayo, mustard, scallions, garlic, salt, pepper, spices. *Allergens: Wheat, egg* **SALAD:** Radishes, turnips, lemon, olive oil, salt. **VINAIGRETTE:** Canola oil, shallots, lemons, oranges, mustard, apple cider vinegar, salt, pepper.

FRESH GREENS

This week you'll see a big bag of baby Russian red kale and an herb vinaigrette to enjoy alongside whichever meals you choose.

VINAIGRETTE: Shallot, garlic, honey, Dijon mustard, red wine vinegar, olive oil, salt, pepper

PRODUCER SPOTLIGHT

We source our ingredients from local producers whenever possible. This week's meal kits feature ingredients from these amazing producers:

**Riemer Family Farm, Elderberry Hill Farms,
Mushroom Mike LLC, Gentle Breeze Honey,
BelGioioso Cheese**



RHUBARB JAM THUMBPRINTS

Butter, sugar, flour, cream cheese, egg, vanilla, rhubarb, sugar, lemon.
Allergens: Wheat, egg, dairy